

MAY DINNER MENU

SELECTION OF BREAD & PRE-STARTERS

STARTERS

CORNISH CRAB Chervil Emulsion, Pickled Green Raisins, Avocado, Sesame and Lime Dressing	14
VEAL SWEETBREADS Groombridge Asparagus and Lemon Risotto, Duck Yolk	12
CEVICHE OF HAND DIVED ORKNEY SCALLOPS BBQ Cucumber and Apple Consommé, Dill Oil, Dorset Wasabi, Apple Blossom	16
PORK JOWL AND LANGOUSTINE Spring Peas, Stuffed English Gem, Pork and Oregano Stock	10

MAIN COURSES

AGED SCOTTISH SIRLOIN OF BEEF Pickled Stout Onions, Celeriac and Gouda Croquette, 'Tongue and Cheek' Salad	33
ROAST ATLANTIC COD Spinach and Ricotta Agnolotti, Radish, Wild Garlic, Cockle Velouté	28
POACHED JOHN DORY Artichoke Barigoule, Capers, Brown Shrimp, Herb Cream	31
RACK OF PENSHURST LAMB Confit Lamb Neck, Harissa, Smoked Tomatoes, Spiced Lamb Pasty	30
CHEESE COURSE <i>(optional)</i> Truffled Montgomery Cheddar Toastie, Mustard Mayonnaise	7

DESSERTS

DARK CHOCOLATE CHEESECAKE Brown Bread Ice Cream, Coffee Essence, Hazelnuts	10
MANGO AND YOGHURT Yoghurt Parfait, Mango Curd, Coriander Sponge, Candied Lime	9
ROAST BANANA SOUFFLE Kalamansi Sorbet, Caramelized White Chocolate Sauce	12
CHEESES <i>(please ask for today's cheeses)</i> Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey	12

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 5% VAT / 20% VAT (alcohol)